



TERABUNKI-SAMSI TAKING ON A
"GURU-DECKER" HAMBURGER. NEXT UP HE'S
GONNA GO FOR A PENTA-DECKER!

KEEP ON READING THIS
DELICIOUS STORY!

"WHAT IS IT?"

YOUCHI'S TRUMP
CARD, BURN'T GREEN
ONION RAMEN CAUSES
A RUCKUS AT THE
TOURNAMENT? THE
TRUE FORM OF THAT
FLAVOUR IS... THIS
SECOND VOLUME IS
FULL TO THE BRIM WITH
ALL KINDS OF S-RANK MENU
ITEMS: RAMEN, CHICKEN
CURRY, AND STEAK.
DIG IN WHILE IT'S
STILL HOT!!



ミスター味っ子 2

寺沢大介

ミスター
味っ子 2



寺沢大介

講談社
P380

三ツ星-味子

VOLUME 2



TERASAWA
DAISUKE



CONTENTS

CHAPTER 9 HOW ARE THE NOODLES PREPARED!?

CHAPTER 10 A SOUP TO MATCH THE NOODLES

CHAPTER 11 THE TASTE OF BURNT GREEN ONIONS

CHAPTER 12 CURRY AND CHICKEN

CHAPTER 13 THE SPICINESS IS THE KEY!

CHAPTER 14 THE SOFT SECRET

CHAPTER 15 THE TRUMP IS PINEAPPLE

CHAPTER 16 SPICINESS AND WATER

CHAPTER 17 THE SOFTNESS OF THE BLACK SOY

222-味子

CHAPTER 9

HOW ARE THE NOODLES PREPARED?





REALLY? CREAK-CKEAK



WELL LOOK, IT'S THE CHAIRMAN OF THE BACKING DISTRICT COMMITTEE

YOU'RE REALLY ASKING IT FOR ALL ABOUT YOU KOURABEN-SAN



THE STORY I TELL ABOUT THE STORY

YOU DON'T TALK ABOUT

I CAN FEEL YOU PUTTING YOUR SPIN INTO THOSE NOODLES AS WELL

AS EXPECTED OF THE MAN KNOWING HOW TO COOK THE BEST NOODLES IN JAPAN





OH, THE
FLATTENING
BOO...



BECAUSE
WE A 50-
COND



I SEE...
WITH THIS
THE NOODLES
YOU POUND
DEALLY WILL
COME OUT WITH
AN AMAZING
BODY...

THE
"TIGHTEST"
BAMBOO IS
MOUSOU-CHIKO.
EVEN AMONG
THOSE WHO
THIS IS A THICK
SPECIMEN



SO OVER
THE YEARS
I'VE BEEN
DEVELOPING
A WAY TO POUND
OUT THE NOODLES
TO GET THE
ULTIMATE
SHOOT

TO GET
THE BEST
NOODLES TO
GO WITH MY
BROTH I GOTTA
PERFECT THEIR
BODY

THE SCENE



THESE
ARE FROM
INSIDE THE
BAMBOO

SEE

WHAT



HOLD
ONTO IT
FOR A
SECOND
AND SEE
FOR YOUR-
SELF

FUFU!
THIS ISN'T
AN ORDINARY
MOUSOU-
CHIKO

THE SCENE





OFF FOUN

OFF HUB

OFF RELEASE





VERY



I HAD NO IDEA WHAT HE WANTED WITH A BIG ROCK, A STRAW ROPE, A BUNCH OF ROPE AND SOME INGREDIENTS FOR NOODLES...

WELL, AT FIRST...

...IT LEFT



BUT...

THE NOODLES ARE ALREADY...



IT LOOKS LIKE YOU MIGHT HAVE A CHANCE... NO, YOU DEFINITELY HAVE ONE!

WITH THIS THE FESTIVAL WILL REALLY HEAT UP!

I SEE WITH THIS EVEN IF YOU DON'T HAVE THE INGREDIENTS YOU CAN COME PLATE PERFECT FLAVOR THE NOODLES COLOR!



ARE WE REALLY GOING TO BE ALRIGHT WITH AN OLD BOAT LIKE THAT?

I KNOW SOMEONE TOLD ME A MILLION TIMES BUT...

OF COURSE!







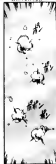
TIME
TO GET
READY FOR
BATTLE,
OLD MAN

ALRIGHT,
IT'S JUST
ABOUT
TIME!



THE
DRESS IS ALL
DRY AND
CRISPY

SEE, NOW SEE



JUST
WHAT KIND
OF SAKANA
DOES HE
PLAN TO
MAKE



AND
WHAT
DOES HE
PLAN TO DO
WITH THE
NOODLES
AND THAT
PORRIDGE
...?



RAMEN
FESTIVAL
TO BEGIN
!!

17TH
RAMEN FESTIVAL

NOW
IT'S TIME
FOR THE
CHAMOTO
CITY INV-
GAL...



SO WE'LL
NOW HAVE
A COMPETITION
TO CHOOSE THE
VERY BEST OF
THE RAMEN CHEFS
IN OUR AREA!

AND DRAW
IN LOTS OF
VISITORS WITH
MORE AND MORE
DELICIOUS
DISHES

OUR
GOAL IS
TO LEVEL
UP THE RES-
TAURANTS
IN OUR
AREA



THIS IS WHEN
WE GET TOGETHER
EVERY YEAR
TO COMPARE THE
RAMEN OFFERED
BY ALL OUR BEST
LOCAL CHEFS!



FOR
JUDGES
WE HAVE
9 VOLUN-
TEERS, CHA-
SEN FROM
OUR LOCAL
COMMITTEE



YOUR
TIME
LEFT IS
NO AN-
YMORE!

THE GOAL
IS FOR A RE-
GIMEN THAT RUN
ALL ITS POWERS
CONFERED IN
PERFECT HARM-
ONY!!



THE POOL
POWERS WILL BE
THE CONSISTENCY
OF THE MODERNS,
THE BODY OF THE
BROTHER AND THE BAL-
ANCE OF THE IN-
CONSISTENTS



NOW, TO
INTRODUCE
THE CONFER-
SANCE!



CO-
WARRIOR!

SEEMS
LIKE A LOT OF POWERS
GIFT SINCE THEY POUND
OUT 'SUNSHINE' OF LIFE AND
JUST THE TASTE OF
HARMONY

WHAT,
THERE'S
SO FEW
THIS
YEAR



NOW THEN,
WE HAVE A
BACON PAN-
TICULATION
THIS YEAR!

NEXT UP IS
A WELL-ESTAB-
LISHED SHOP
THAT WON'T
LOSE TO THESE
YOUNGSTERS,
TAMAKURA
BUTTERY!!



FIRST WE
HAVE THE NEW
SHOP THAT
BOASTS THE
BEST TASTE IN
JAPAN, KOU-
RUSSEY!!



FINALLY, WITH
THE HELP OF
THE TALENTED
YOUNG CHEF
ATTORE
YOSHIO-KUN,
WE HAVE THE
CHINESE SHOP
KAMAJOU!!



AND HERE
WE HAVE A REP-
RESENTATIVE
FROM THE GAST
RAGON STATION,
A SHOP THAT
DOES FOR EX-
TRAORDINARY
KONASOROU
ELEMENT!!





HEY! KID!
DON'T YOU
LOSE NOW!

AND
MURADA EVEN
HAS A KID CLASP,
SO IT'S ALL
GOOD!

THERE
AREN'T TOO
MANY SHOPS OUT,
BUT THE ONES
HERE EACH HAVE
THEIR STYL!



NOW THEN,
ALL PARTI-
CIPANTS
PLEASE
GET SET
UP HERE
BELOW



THE BROWN
OF LIGHT, BUT
THE FLAVORS
REALLY COME
WITH THE OLD-
STYLE RAMEN
BROTH!!

SURE
THEY'RE OLD,
THEY'VE MANA-
GED TO GET
A GOOD BROWN
BROTH GO-
ING



THAT'S
GREAT
BUT...



THE
FUTURE
OF
JAPAN



HE'S
NOT
GIVEN A
THREAT



RAMEN
BROTH
RAMEN



YOU CAN'T
FEEL THE
LAST BIT
OF LIFE OR
ENERGY IN
HIS RAMEN

HE DOESN'T
KNOW THEIR
POWER ENOUGH
SO THE TASTE
IS NO-
BIBLE

BUT THE
APPETITION
OF THOSE
OLD-SCCHOOL
OF THE
BROTH





SFX: SPLASH



NO MATTER
WHAT KIND
OF NOODLES
YOU PUT IN
IT NO ONE
SHOULD BE
ABLE TO EAT
IT...

WITH THAT
DREARY
FLAVOUR
TAST BROTHER
WILL BE UN-
CONQUERABLE?

I SEE...
SO THAT'S
HOW THEY'RE
PLANNING TO
MAKE A
HEAVY GORY
FOR THE
SOUP

YOU'D
NEED
TO BOIL IT
ALONG WITH
ALL THE
JUNKS
FROM THE
FIRE HEAT

TO GET
A BROWN
WITH THAT
CONSISTENCY
HE MUST
HAVE BOILED
THAT STUFF
FOR AN EN-
TIRE EVE-
NING

BUT
!!

LOOKS
LIKE
THEIR
BATTLE
IS AL-
THOUGH
NOT A
MISTAKE

FU
HAHAHA

014 CHOU JING JING



015 BATTLE FUSION





THEY'VE GRINDED ORANGE



WHAT IS HE DOING?

WHAT?



THIS SMELL IS...?



HE'S GRINDING UP POKKAN PEELS?

IT'S POKKAN!

THE BROTHERS
ALL BOWED
AND THE KIDNAPERS
WERE READY
TO GO!
THE GAME
IS ON!

AL-
RIGHT!!



SEEK ORIGIN ORIGIN

WITH
THAT

JUST
NOW IS
HE GOING
TO MAKE
RAMEN
LIKE THAT?

NOW
THE HOOK
IS HE GOING
LIKE THAT FOR
FUN AS AN
INGREDIENT

I, I
DON'T
GET
IT...





WITH
THAT LET
THE RAMEN
TOURNA-
MENT...

ALL
CONTEST-
ANTS,
YOUR
PREP
TIME IS
UP!!



BEGIN!!

2期-味子

CHAPTER 10 NOODLES THAT MATCH THE SOUP



There's got
to be more
at that place
down the
street.

Big
ramen, and
what?

Some of the
ramen introduced
in this chapter are
actual recipes that can
be found in some very
famous ramen places in
Japan. They were well-known
to ramen-lovers all the day.



WHICH SHOP WILL PRODUCE THE MOST DELICIOUS RAMEN...??

YOU ALL HAVE 30 MINUTES!!

ALRIGHT, HERE WE GO! IT'S TIME FOR THE RAMEN TOURNAMENT'S RAMEN PREPARATION PHASE TO BEGIN!

WE'LL SEE WHICH 4 SHOPS CAN REALLY TAKE PRIDE IN THEIR FLAVOR!!

Alien

LIJESH RAMEN

KORAKEN

KUNAGOSU RAMEN

TANGAKI RATES



FOR
PAPA,
I'LL
WIN
WITH
THIS

I MEAN,
KUNAGI-
BOUYO STUFF
AND BODY
TOO, BUT
IT'S OVER-
POWERING



EVEN
THOUGH IT'S
SO CLEAR,
IT'S NOT
ORBIT BODY
AND IT REALLY
HITS THE
SPOT...

OH,
I JUST
CAN'T GET
ENOUGH
OF THAT
GROTH HE
MAKES



JAPAN'S
DESTROYED
NUMBER 1
DASHEN
FLAVOUR
IS DOWN
THERE

JUST
WANT
YOU
TO
TRY

LOOK,
KUNAGI-
BOUYO'S
ASTROD IS
BRILLIANT



THEY'VE
GOT MONEY
SO THE TASTE
IS OKAY, BUT
THE GROTH
IS SECOND-
RATE

AND
TANAGI
EATERY

HOU-
RUMEN
HAS GOT
THIS ONE
IN THE
BAG



HM...
!?



HIS STAFF
WAS PRETTY
MUCH THIRD-
RATE, BUT
TAKES ARE SO
MOVING HE'S
BEEN SWITCHED
UP WITH
A NEW FLA-
VOUR...

HOW
ABOUT
DASHEN-
DASH?



HIS STAFF
WAS PRETTY
MUCH THIRD-
RATE, BUT
TAKES ARE SO
MOVING HE'S
BEEN SWITCHED
UP WITH
A NEW FLA-
VOUR...

HOW
ABOUT
DASHEN-
DASH?







I SEE...!
HE'S GOING
TO KNEAD
IT INTO THE
NOODLES
...!!



THIS GREAT
THOUGHT
OF ALL
THAT...!!



PLUS HE'LL
BE ABLE TO
COVER UP THE
GREASY FEEL OF
THAT BROTH, LEA-
VING JUST THE
DEEP BODY!

THE FLAVOUR
AND SCENT OF
THE PORKER
WILL GIVE THE
NOODLES A
GREAT REFRESH-
ING AFTER-
TASTE!





THAT WAY
THEY'LL FIT
THE BEST
WITH MY
REFRESHING
BROTH!

AND I
CUT THE
NOODLES
SUPER-
FINE!

OF
COURSE,
SINCE MY
NOODLES
ARE CREATED
USING THE
PERFECT TECH-
NIQUE!!

MY
NOODLES
HAVE VIS-
COSITY AND
A TEXTURE THAT
CAN'T BE
BEATEN!



MATCH
PERFECTLY
WITH THE
BROTH, CRE-
ATING THE
ULTIMATE
RAMEN!

THESE
WHY, FINE
NOODLES



AND NOW,
WITH ALL MY
STRENGTH I'LL
FORM THESE IN-
TO THE PERFECT
RATED SUPER-
FINE NOOD-
LES!

I'VE BEEN
PREPARING
THIS NOODLE
TECHNIQUE
MY WHOLE
LIFE!!



BUT FOR NOODLES LIKE THAT YOU'D NEED A LIGHT BROTH!

KIMONOBU RAMEN IS A FLUSH-COAT RAMEN STAND, SO WE'RE USED TO PREPARING THIN NOODLES QUICKLY!



THERE'S NO BALANCE BETWEEN THE NOODLES AND THE SOUP!!

INSTEAD HE USES THAT THICK, GREASY SLURP WITH ITS OVERPOWERING FLAVOUR!



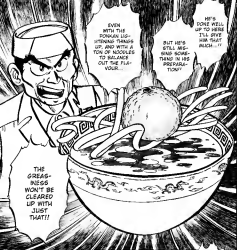
BUT THE FINISHING TOUCHES AREN'T THAT GREAT... THERE'S NO TEXTURE TO THEM, THERE'S NO TEXTURE OR BODY TO DIS- TINGUISH THEM. THEY DO NOTHING TO MATCH WITH THE BROTH!!

TA- RA-RA'S BATTERY'S NOODLES ARE OLD- STYLE EGG NOODLES, SO THE FLA- VOUR'S GOOD



AND THEN THERE'S NARADA







W... WHAT...

WITH
BROTHER LIKE
THAT YOU
WOULDN'T BEAT
KOURAMEN



TH...
THAT
STRONG
VOICE IS...



OH COME
ON YOUNGIE,
WHAT'S WITH
THAT OILY
SOUP!!

GET BACK



OLD...
OLD MAN
MARU!!



EVEN IF
THEY'RE THE #1 IN
JAPAN, I WON'T
FORGIVE YOU IF
YOU LOSE TO THIS
POPULAR MAN
MARU!!

COME NOW,
YOU'RE THE
ONE WHO BEAT
THE GREAT MARU
YONKO, STALLER
HEAD CHEF OF
THE ILLUSTRIOUS
AZUKI GORHAM!!



HAHAHA,
DON'T WORRY
ABOUT IT, OLD
MAN IS FINE!!

I...
I MEAN,
MR. MARU!!







TH, THERE'S
10 MI-
NUTES LEFT!!



WHY
WOULD
HE BE
HERE
...??

AH,
AISHA
...!

HEY,
BY AISHA
DO THEY
MEAN
...!



ONCE THESE
FINISH BOILING
THE RAMEN WILL BE
COMPLETED!!

THE
FOUR COMPETITORS
ARE NOW ADDING
THEIR NOODLES TO
THE POTS

★ The noodles are whisked as they are mixed



PU
FUFU



HE
CLOSED
HIS OWN
FAMILY
SHOP TO
COME OUT
HERE AND
COOK...

WHEN
I WENT BY
TO SEE HIS
SHOP THERE
WAS A SIGN
SAYING IT WAS
CLOSED FOR
THE DAY



...AND
HIS
NAME
WAS...

TRULY
SLEEP-
DEINED

I AM
SURPRISED,
AKIOO-SAMA

BUT



WELL...
THEN I
WAS GLAD-
TIED





OK, WAIT



WHY CAN'T I GET THEM SMALLER?



THERE'S WAY TOO MANY THESE TO USE FOR A THOUSAND DOLLARS!

WHAT'S HE GOING TO DO WITH ALL THOSE GREEN ONIONS?



DOING THEM UP EVEN SMALLER??

HE'S TRYING THE GREEN ONIONS THAT ARE ALREADY SLICED, SEE?

WHAT THE HELL IS HE DOING??



SPICAP (NO BOMB- BATTLE)



SPICAP (NO BOMB- BATTLE)



WHAT'S
HE GOING
TO DO
WITH THAT
BOILING
OIL...??

THAT'S
OIL!!





SPX. BRUSH

SPICING UP BRUSH OIL

SPX. BAIT DRAGLE TOP

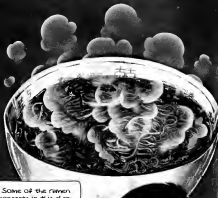






味好

CHAPTER II THE TASTE OF BURNT GREEN ONIONS



Some of the ramen concepts in this chapter were taken from various professional books on ramen by Japanese authors.





ALL THAT'S LEFT IS TO WAIT FOR THEIR TASTING AND JUDGMENT!!

THE PRESENTATION OF EACH TEAM'S SPECIALTY RAMEN IS ALMOST COMPLETE!

WE'RE FINALLY REACHING THE POINT OF OUR RAMEN FESTIVAL!!

THIS IS A BATTLE WHERE ONLY THE TEXTURE OF THE NOODLES AND BODY OF THE BROTH, AS WELL AS THE OVERALL HARMONY OF EACH ELEMENT IN THE BOWL, WILL BE CONSIDERED!!

THE JUDGES WILL NOT BE TAKING THE QUALITY OR PRICE OF THE USED INGREDIENTS INTO ACCOUNT WHILE GRADING.

NOW THE CHEFS WILL ADD THEIR NOODLES TO THEIR BROTH!!



HAH... WHEN IT COMES TO TASTING RAMEN, THE NOODLES AND INGREDIENTS ARE LESS IMPORTANT THAN THE TOPPING AND SPICE ADDED TO IT.

During the grading process, the toppings are the most important.



ALSO, THE TOPPING AND SPICE ADDED BY EACH CHEF WILL BE TAKEN INTO ACCOUNT.







THIS IS
UNFOR-
TUNATE

MY
AUNT'S
RAMEN
WILL BE
TASTED
LAST OF
ALL...



THE
TASTING
WILL PROCEED
AS FOLLOWS:
KUMAGOROU
TORIAGE
BATTERY, KOL-
BACON, AND
FINALLY RA-
MEN!



NOW
THEN, PL-
ease BEGIN
THE TASTING
WITH KUMA-
GOROU RA-
MEN!



IT'S VERY
FULL WITH
THE GELLING
POINT BEING THE
OWN BROTHER
AND TONS OF
NOODLES A
VERY HEAVY
RAMEN!

AS
EXPECTED
OF KUMA-
GOROU'S
RAMEN CARD
RAMEN



I'M
PO-
ORRY
IN

WELL
THEN



PLEASE
BE
PACIENT,
THIS
RAMEN
IS
HEAVY

KUMAGOROU RAMEN



SPIN #1222!





IT HAS
A VERY
REFINED
FLAVOR

IT'S
AN OLD,
TRADITIONAL
DARK BOY
RAMEN



AND
THE SESAME
SEEDS WE'VE
USED AS TOP-
PING GIVE IT
A GREAT SAVO-
RY SCENT



NEXT IS
TAMAGAWA
BATHORY'S
RAMEN

TAMAGAWA EATERY



THE
TEXTURE
IS GREAT,
AND THEY
ALREADY MELT
IN YOUR
MOUTH!

THE
NOODLES
ARE ALSO A
VERY TRADI-
TIONAL TYPE
MADE USING
EGGS

SPY: GLENN NOM NOM GLENN



THERE'S
NOT MUCH
FLAVOR
TO THIS
STUFF!

THERE'S
NOT EN-
OUGH BODY
TO THE NO-
ODLES...



THEY FEEL
STRANGE
ON MY
TONGUE!

SOME-
HOW...







BUT,
HOW
IS THE
TASTE?

SPICY? NO



THERE'S
A LOT OF
WAT TO
TASTE, AND
THEY SOUP
UP THE SOUP
SOUP!

AND
THESE
ARE THE
THINNEST
CLOUDS
NOODLES
WE'VE SEEN
ALL DAY

OH! COOKING! SLIDING! NOODLES!



YOU CAN
SEE EVERY
NOODLE ALL
THE WAY TO
THE BOTTOM
OF THE
BOWL

THE
SOLLING
POINT HERE
IS THE CLARITY
OF THE
BROTH



HE'S
MANAGED
TO BRING
OUT THE
TASTE FROM
THE CHICKEN
BONES JUST
SOUP!

HE'S
PERFECTLY
CLEANED
THE SOUP
OF ANY
RESIDUE



JUST
FROM THE
BROTH YOU
CAN TELL IT'S
ON A VERY
BRIGHT LEVEL
FROM THE
OTHER RAMEN
TOWNS!

IT SEEMS
REALLY
LIGHT WHEN
YOU LOOK
AT IT, BUT
IT'S NOT
TONGUE OF
BODY



THIS IS
GREAT
!!

YEAH!



HE'S
NOT A
FOUR
STAR
TASTE
DEAL ON THE
BROTH

THE
NOODLES
ARE
A REAL
TREAT





OPK STRETCH



OPK SNAP



SFX SLURP



SFX CLATTER



SFX CLATTER CLATTER CLATTER



SINCE
THE DAY I
WAS BORN
I'VE NEVER
TASTED SUCH
AN AMAZING
DISH!!

THIS
REALLY IS
A TASTE
PERFECTED
OVER 10
YEARS!!



FULL!
I'M SAT-
ISFIED



IT
WAS LIKE
I WAS IN A
DREAM EATING
THE WHOLE
THING!

SO
GOOD,
SO SO-
OO!



AFTER EATING
THEIR FILL OF
THAT DELICIOUS
RAMEN,
NOW...!!

NO...
NO WAY!!



MAN, I
GUESS
KOURABAKIN'S
STUFF IS
JUST THAT
GOOD...

FLIE...
THEY ATE
THEM ALL
CLEAN



AFTER
SOMETHING
LIKE THAT
THEY MAY
NOT BE
ABLE TO
TASTE
ANOTHER
BITE OF
RAMEN!

IN-
DEED



NAKADA
RAMEN
!!

AND NOW,
THE FINAL
OFFERING
FOR TO-
DAY...



WITH
THESE GUYS
BEEN GIVEN
AN ALARM-
INGLY LARGE
HANDSOM

KOURA-
KIN WILL BE
JUDGED BY
PEOPLE WHO
HAVE ALREADY
HAD THEIR
BELLIES FILLED

THE BEST
JUDGING-
GIVE THEM
AN SP-
RY RE-
BORN FOR-
VER

NAKADA
RAMEN





THAT TASTE
COVERS UP
THE OVER-
POWERING
GREASINESS
OF THE BROTH
AND LEAVES
ONLY THE
AMAZING
BODY

WHEN
THEY'RE FRIED
LIKE THAT THE
GREEN ONIONS LOSE
THEIR RAW SCENT AND
FLAVOUR, LEAVING
BEHIND A SAVOURY
SCENT AND A REFRESHING TASTE!!

THAT'S
THE REASON
HE CHARRIED
THOSE GREEN
ONIONS!!

SO
THAT'S
IT!!

I
SEE



AND
WELL IT
ABOUT
THE
NOODLES
...?



THAT'S
IMPOS-
SIBLE!!

TH
...





SPICE NOOD NOOD





WE GLITTER GLITTER



GET WA WA



THEY
DRAINED THEIR
BOWLS CLEAN!
EVEN AFTER EA-
TING ALL THAT
OTHER STUFF
BEFOREHAND!!

ALL
JICHU-SAMA
DO YOU SEE?
DO YOU SEE?





PLEASE
WRITE THE
NAME OF THE
STORE WHOSE
DAIRY YOU THOUGHT
HAD THE MOST GO-
LLOCKS ON THE PLA-
CARDS BEFORE
YOU!

NOW
FOR THE
TALLY-
ING!



NAKADA
ALSO HAS
1, 2, 3... 4!
IT'S TRUE!

NO
WAY!

KOU-
RAI-KEN
HAS 1, 2,
3... 4!
HE'S GOT
IT WITH
4!

NA
KA
DA

NA
KA
DA

KOU
RAI
KEN

NA
KA
DA

NA
KA
DA

KOU
RAI
KEN

KOU
RAI
KEN

KOU
RAI
KEN



WAIT...
FOR 9 JUDGES,
THERE'S JUST 8
PLACARDS...
WHERE'S THE
LAST ONE?

THEY'VE
GOT THE
SAME
SCORES
!!



HUM



IT'S
4 TO
5!!



NA
KA
DA



YOU
DID IT
YUICHI!!



NAKADA
RAHEN!!

THIS
YEAR'S
RAMEN
CHAMPION
IS...



KOUCHE!
YOU
MADE
IT!!

OF COURSE I DID THE MOST IMPORTANT THING IS THE SHOP



HMM...



THAT
KID'S
SOMETHING
ELSE!!



CON-
GRATS
DAD!!
THANKS
YUICHI!!

OF
COURSE
I DID THE
MOST IM-
PORTANT
THING IS
THE SHOP





HE MADE
THE BROTH AS
DARK AS POSSIBLE
TO BRING OUT THE
FLAVOUR, ONLY
WITH THAT ALONE
IT'D BE HARD
TO DRINK





HEY, ONE WEEK OF FREE RAMEN IS FINE WITH ME!

BUT THAT WAS THE BEST HE COULD OFFER...

I TOLD POPP HE SHOULD PROPERLY THANK YOU TOO!



SINCE WE WON THE SUMMER FESTIVAL TOURNAMENT THE SAKOPS BACK IN STYLE!

WE'VE BEEN SAYING THAT CHARGED GREEN ONION RAMEN LEFT AND RIGHT!

IT'S ALL THANKS TO YOU!



MAKE SURE A CHARGED GREEN ONION RAMEN!

POPP, ONE RAMEN!

ONE HERE, TON, OLD MAMA!



I DID MY BEST, SO YOU'VE GOT TO MAKE SURE TO BRING HOME A WIN!

HEY, ACTUALLY ABOUT THE NEXT HIGHERBALL TOURNAMENT!



LEAVE IT TO MAM!

YEAH!

229-味子

CHAPTER 12 CURRY AND CHICKEN





SPE. BLAM!



SPE. CLATTER CLATTER





ALL THE BEAUTIFUL
TASTES OF THE
COUNTRY, NO, THE
WONDERFUL TASTES
OF THE WHOLE WO-
RLD TOGETHER IN
ONE PLACE... NOW
THAT'S WHAT IT
A WONDERFUL
PLACE!

TO
BE ABLE
TO GATHER
TOGETHER
ALL THE DI-
FERENT PLA-
YOURS OF THE
WORLD IN ONE
BUILDING



THIS IS
SOMETHING
I'VE DREAM-
ED OF FOR
YEARS

EVEN
IF YOU
TELL ME
TO STOP,
IT'S PRO-
BABLY
TO



HOW
ARE YOU
GONNA FIND
ANY GOOD
TASTE FOR
YOUR AGE
BUILDING IF
YOU'RE LIKE
THAT?

YOU'RE
NO GOURMET!
YOU'VE NEVER EX-
PERIENCED THE
DELICIOUS FOOD
AT OUR SHOP, SO
YOU'RE QUALIFIED
TO JUDGE THE TITLE
GOURMET!



GRRR
....!!



WHAT'S
SO WONDER-
FUL ABOUT
THAT?

AND YOU'RE
JUST
GOING TO
FORCE ME
OUT OF
THIS HOUSE
FOR THAT?



IT'S
BETTER
TO JUST
GET
OUT WHILE
THE
SETTING IS
GOOD...

WELL,
TODAY'S ALL
MINE OF COURSE
FOR THE LAND-
OWNER TO GET
RID OF YOU
FOOLS!





THE REAL
'GENIUS BOY'
GOO? HERE IS
THIS LAD!

PUPU!
BUT, PLEASE
DON'T MARRY ME
YET...

I'VE ALSO
HEARD OF
YOU, THE
'GENIUS
BOY GOO'!

NOW
THAT YOU
MENTION
IT YOUR
PLACE IS
AN EASY
ONE!



WE WERE
JUST TALK-
ING ABOUT
YOU!

OH!!



THIS BOY
RIGHT HERE
IS THE REAL
'GENIUS'...

PUPU
NO
ALLOW
ME TO
INTRO-
DUCE YOU



OLD
MAN, I
GOT YER
LUNCH
READY
...!!



THE
BOY CHEF
SAKAI KA-
ZUMA!!



HE
DORSAIT
LOOK IT
AT ALL

KAI



OH!!

SPY BOSS WHAT WAS?



HOW NOW,
GAIN DOWN
KAZUMA

WHO THE
HECK'RE
YOU ...??



I AMT
NO GENIUS,
I DONT EVEN
LOOK LIKE ONE
DO IT? DO IT?

OLD MAN
WHAT'RE YOU
BARKING ALL
OF A SUDDEN
SHOULD COOK,
DONT ASK
ME BLUES



NOW NOW, JUST BRING THAT OVER HERE

YOUR COOKING IS THE ONE THING I ENJOY EVERY DAY

That's great, thank you!



CHIRASHI



... YOU SARD?

PLAIN OIL CO-
RREY...



THIS KID'S SUPPOSED TO BE A SERIOUS CHEF, AND ALL HE MAKES IS SOME PLAIN OIL CURRY?

CURRY?
!!



WAKE'S
UP WITH
THE ST-
UFF...

HUH
TO
HMM...



JUST
TAKE A
BITE 'N
SEE!!



OPY! MUNCH MUNCH



THE
COOKED
VEGETABLES
GIVE THE CU-
RRY SAUCE
AN INCRED-
IBLE BODY

THE
SPICI-
NESS
IS JUST
RIGHT

...
DELIC-
IOUS!!



THIS
IS....!!



IT'S THIS AMAZING CHICKEN THAT'S REALLY BRINGING OUT THE PERFECT FLAVOR OF THE CURRY!

AND IT'S GOT A SOFT TEXTURE THAT FEELS GREAT WHEN YOU BITE DOWN

AS SOON AS YOU PUT IT IN YOUR MOUTH IT MELTS ON YOUR TONGUE...



MORE THAN ANY OTHER DISH, THE MOST DELICIOUS PART IS THIS CHICKEN!!

AND...



HOW'S THAT?!



ONCE MY ALC BUILDING IS ESTABLISHED HE'LL BE THE HEAD OF ONE OF THE SHOPS!!

I WAS CHARMED BY HIS TALENT, SO I BECAME HIS GUARDIAN



YOU FINALLY UNDERSTAND

LOOKS LIKE...



I'VE NEVER EATEN A CURRY THIS DELICIOUS BEFORE IN MY LIFE. I



WHA-
DUU
SAY
...!!



I COULD
EASILY MAKE
SOMETHING
LIKE THIS!!

DON'T
JOKE AR-
OUND!!



FUFUFU
... COULD
YOU EVER
COOK SOME-
THING LIKE
THAT?

A DIS-
TASTY
CHIEF
AT THIS
AGE!



HAVE A
BATTLE
WITH
ME!!

THEN
LET'S
SEE IF
YOU CAN
REALLY
PULL IT
OFF!!



'SOMETHING
LIKE THIS'...
DID YOU REAL-
LY JUST SAY
THAT!!

'SOME-
THING LIKE
THIS?'
'SOME-
THING LIKE
THIS?'



ARE YOU
GOING TO
ACCEPT THE
CHALLENGE?

IN-
TERES-
TING!!



THAT'S FINE,
I ACCEPT
YOUR CHAL-
LENGE!!



I'M ALL
PIPED
UP!!

I'M IN
BOOM!!



HOWEVER,
IF YOU LOSE
THEN YOU'LL
LOSE YOUR
SHOP IF
FOR MY
PLAYBOY

IN THE ONE-
IN-A-MILLION
CHANCE THAT
YOU WIN, I'LL
LEAVE YOUR
STORE ALONE!!

AND NOT
JUST FOR
NOTHING!!



THE THEME
WILL BE
CHICKEN
CURRY!!

THE
BATTLE'S
IN ONE
WEEK!!





SPF: NOH NOH NOH





THE
FLAVOUR IT
GAVE OFF IS
INCORPORABLE
TO THIS STUFF



THE
CHICKEN
IN HIS
CURRY...



IT'S LIKE
THE FLAVOUR
OF THE MEAT
WASN'T COMING
OUT AT ALL

AND
SOME-
HOW...



THE
MEAT HAD
TENDER AT
ALLY

IT'S NO
GOOD



IF YOU GET
MEAT FROM A
CHICKEN THAT
HAS HAD TIME
TO AGE, IT
WOULD BRING
THE FLAVOUR
OUT GREAT IN
YOUR CURRY

NOW THAT YOU
MENTION IT... THE
MEAT THAT CAME
OFF THE FIRST
FLAVOUR CAME
FROM OLDER
CHICKENS



BUT... IF WE
TAKE THE LEG
OFF AN OLDER
CHICKEN THE
MUSCLES WOULD
NOT BE FIRM
ANYMORE



IS THERE
REALLY A
CHICKEN WITH
MEAT LIKE
THAT...?

WE NEED MEAT
FROM A CHICKEN
THAT'S BOTH
OLD AND HAS
MUSCLE...



AND TO
GET THE BEST
FLAVOUR FROM
THE MEAT WE'LL
NEED SOME
ACID STUFF

THE BEST
MEAT FOR
CURRY IS THE
LEG MEAT
FULL OF
MUSCLES...

WELL
WITH
THAT...



SPK. CHURCHMOON



IF NOT I
WOULDN'T BE
ABLE TO
BEAT HIS
CURRY...!!

I'VE GOT
TO LOOK FOR
THE PERFECT
MEAT

NOTHING
FOR IT BUT
TO LOOK
FOR ONE

SPK. DON'T WANT FIGHT



WHY I
WAS YOUR
CHILDHOOD

SCOUR
ME!



SPIN. BREAD. BREAD.

SPIN. TOUCH. TOUCH.





IT'D HAVE
TO BE AN
ATHLETE...



IF IT WAS
A HUMAN,
TO BE OLD
AND HAVE
MUSCLE...



A CHICKEN
THAT'S BOTH
OLD AND HAS
MUSCLE...



A CHICKEN
WHO FIGHTS
TIL THE END
OF THEIR
LIFE...

A CHICKEN
ATHLETE...





THIS IS JUST
THE CHICKEN
I'VE BEEN
LOOKING
FOR!

THERE'S
NO LOOSE-
HENS TO THE
MUSCLES...!!

JUST WHAT
YOU'D EXPECT
FROM AN OLD
FIGHTING
COOK!!



I
FOUND
IT!!



EH?



I MEAN JUST
YESTERDAY
ANOTHER KID
WAS AROUND
HERE ASKING
FOR THE SAME
THING

BUT IT'S
JOD NOW
WANT THEM
THOSE
STOCKING
THRU-
LATCHES



THAT'S WEIRD.
USUALLY FOLKS
WOULD GO FOR A
YOUNGER CHICKEN

SO
YOU'RE
SOMEONE
BUT I?



ANOTHER
KID? YOU
DON'T
MEAN...?

HE WENT
AROUND FEELING
THE LEGS OF ALL
THE CHICKENS.
IT WAS A BIG
MESS.



NO DOUBT
ABOUT IT. IT
WAS SAKAI
KAZUMA

THE GUY
WITH HIM
CALLED HIM...
KAZUMA

DO YOU
KNOW
HIM?

HE GOT
HERE
BEFORE
ME...!!

229- 味子

CHAPTER 13 THE SPICINESS IS THE KEY!



CURRY IS ONE OF THE MOST POPULAR DISHES IN JAPAN. IT IS COMMONLY SERVED IN THREE MAIN FORMS: CARRY RICE, CARRY UOCHI AND CARRY-DOO. CARRY RICE IS MOST COMMONLY REFERRED TO SIMPLY AS "CURRY" A HIGH VARIETY OF VEGETABLES AND MEATS ARE USED TO MAKE JAPANESE CURRY. THE BASIC VEGETABLES ARE ONIONS, CARROTS, AND POTATOES. FOR THE MEAT, BEEF, PORK, CHICKEN AND sometimes FISH ARE THE MOST POPULAR. KATADO-CURRY IS A TRADITIONAL EAST-ASIAN FISH CURRY WITH CUMIN-SALAD.





AND FOR
THE TEXTU-
RE YOU NEED
LEG MEAT
WITH PLENTY
OF MUSC-
LE!

THAT
WOULD BE
MEAT FROM
AGED CHICK-
ENS, FULL OF
FLAVOUR

THE
BEST
CHICKEN
TO GO
WITH THE
CURRY

THE
ONLY WAY
TO GET BOTH
OF THOSE CON-
DITIONS AT THE
SAME TIME IS
WITH THE LEG
MEAT OF THIS
OLD FIGHTING
COCK!!



MY OP-
PONENT THIS
TIME, GAKU
KATANA... HE
ALREADY MANA-
GED TO GET HIS
HANDS ON
SOME!!

BUT, HE
FOUNDED
IT OUT



HAAM...



BUT THE REAL COMPETITION WILL BE BETWEEN HOW WE PREPARE THE CURRY SAUCE...

SO I FOUND THE BEST CHICKEN FOR THE JOB...



JUST WHAT AM-RE THAT STUFF GO DELICIOUS?

THE CURRY WE MADE...



BUT SO DOES THAT... IT?

THE FLAVOUR OF THE MEAT WAS AMAZING TOO...



IT HAD BODY TOO...





SPY. SPY. SPY.

SPY. SPY. SPY.



SPY. SPY. SPY.

SPY. SPY. SPY.

SPX PAGE



W...
WA...
WATER!

SPX PAGE

SPX PAGE



B...
BUT...
!!

SPX PAGE

SPX PAGE

SPX PAGE



JUST NOW
DID KIDNA
MAKE HIS CURRY
SO SPICY
AND YET SO EDIBLE
AT THE
SAME TIME
...?'



THERE'S
NO WAY YOU
COULD BUT
A LOT OF
THIS CURRY...



MY
TONGUE
IS STILL
TINGLING...



WATER'S
NOT GOING
TO CUT IT,
SO BEER
OR SOME
SUI!



NO WORRY
MY EYES ARE
SPINNING, MY
HEAD IS THROBBLING
AND MY BLOOD
FEELS LIKE
IT'S ABOUT TO
BURST
INTO FLAMES!

SPX PAGE



THAT'S
SPICY WASH
YOU BUT IT IS
YOUR MOUTH,
BUT THAT IS
ONLY FOOD

A SPICE
THAT'S ONLY
REALLY SPICY
FOR AN INSTANT

MAYBE
A DIFFERENT
KIND OF SPICE
...

SOME-
THING ELSE
...



MAYBE...
WASABY!



IF YOU
TRY TO PUT
IN WATER
OR ANYTHING
ELSE, IT
LOSES ALL
ITS POWER
AND SPICY-
NESS!

ELSE
IT'S ONLY
GOOD BY
ITSELF.

BUT THEN
THERE'S JUST
A KIND OF STU-
PID FEELING
IN YOUR MOUTH
AND THEN IT'S ALL
FADING AWAY.

THAT'S
RIGHT, WHEN
YOU'RE EATING
SOMETHING THAT
GIVES YOU THAT
FEELING WHEN YOU FIRST
BITE INTO IT.





Abstract

Figure 6





100



111



THIS
IS THE
SECRET
OF CURRY
THAT'S SPY-
CY BUT EASY
TO EAT
AT THE
SAME
TIME!

IT'S A
PERFECT
COMBO OF
THE TWO
KINDS OF
SPICINESS

AND THEN
THE SPICE OF
THE PEPPER AND
CHILI POWDER KEEP
THE SPICY FEELING
AROUND, BUT NOT
TOO BAD

AT FIRST
THE SPIC-
INESS OF THE
MUSTARD
HITS YOUR
MOUTH
HARD

AL-
RIGHT
IT





EPK PAGE



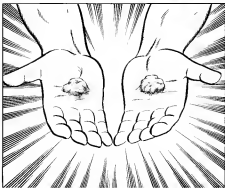
THAT'S
IT!!

IF I USE
A FLAVOUR THAT'S
EXACTLY OPPOSITE
TO THE SPICINESS,
IT'LL BRING OUT
THE FLAVOUR OF
THE SPICE EVEN
MORE...

IT'S THE
SAME WITH
SWEET CURRY

TO BRING
OUT A COLOUR,
BETTER IT'S
BEST TO HAVE
SOMETHING OF
THE OPPOSITE
COLOUR AS
WELL...

IT'S BECAUSE
OF THE BLUE
SPICINESS THAT
THE RED SPICES
CAN REALLY BE
APPRECIATED







I ADDED
A LITTLE
SUGAR
INTO IT!

THIS



THE TASTE
IS THE ONE
THAT FELT
MUCH SPIC-
IER HAD
A LITTLE
SOMETHING

RIGHT...
I HESITED
WITH THAT
ONE A BIT



THE
SPICE
IN THE
SECOND
ONE WAS
MUCH SPIC-
IER!!

THAT
CAN'T BE,
THE TASTE
WAS COM-
PLETELY DIFFER-
ENT!



YOU
ADDED...
SUGAR.
IT



NOT BY
FACT I CAN
PROBABLY
MAKE IT EVEN
SPICIER THAN
IT IS NOW!!

THIS
WILL MAKE
THE CURRY
BROTH MUCH
SPICIER!



TO BRING
OUT ONE FLAV-
OUR, YOU CAN
ADD A LITTLE
BIT OF A FLAV-
OUR THAT
OPPOSES
IT!!

IF YOU
ADD A LITTLE
SUGAR, INSTEAD
OF BEING ABLE TO
TASTE THE SPIC-
INESS, IT BECOMES
A HIDDEN FLAVOUR
THAT ENHANCES
THE SPICINESS!

IT'S A
HIDDEN
FLAVOUR
!!



CHOP CHOP CHOP CHOP



CHOP CHOP





PUMPKIN!
IF I USE PUMPKIN
IT'LL DEFINITELY
BRING OUT THE SPIC-
INESS!

THAT'S
IT!



ALRIGHT
!!



THE CHICKEN
IS PERFECT
TOO! NOW I'VE
GOT THE ABSOLUTE
BEST CURRY
GADGET!

THE CURRY
GOT EVEN SPIC-
IER!! WITH THIS
THE SPICY FLAVOR
OF THE CURRY IS
PERFECT!



THERE'S NOT ANOTHER WAY YOU CAN DO BUT COOK IT NORMALLY

BUT I MEAN FOR CURRY RICE

NEXT IS HOW TO PREPARE THE RICE, BUT...

WELL, I'VE GOT THE SAUCE AND THE MEAT OUT OF THE WAY...



THE BEST DISHES ARE MADE USING A COMBINATION OF TALENT AND INGENUOUS PREPARATION

THERE'S NO SUCH THING AS TOO MUCH PREPARATION!



IS THERE A WAY TO MAKE RICE THAT WILL ACCENT THE SPICINESS OF THE CURRY?

THERE MUST BE SOMETHING I CAN DO WITH THE RICE!





SFX: STEAM STEAM STEAM



I'M MAKING
THE BEST
RICE TO
GO WITH
CURRY!

THIS
ISN'T ANY
ORDINARY
RICE



SFX: HAFT

SFX: CLACK





AND THE STEAM FROM IT
SMELLS SO SWEET
...?

THE RICE
HAS TURNED
RED?

WHAAT
ON EARTH
...!!



THIS RED
RICE IS THE
PERFECT RICE
TO GO WITH
CURRY!!



JUST
WHAT
DID YOU
PUT IN
IT...?

THIS
RED RICE
IS PERFEC-
T FOR
CURRY
IT

味子

CHAPTER 14 THE SOFT SECRET



SPECIES ARE THE VARIOUS FLAVORFUL TRI-NGS THAT ARE ADDED TO A DISH TO ACCE-PT ITS FLAVOR AND MAKE IT EVEN MORE DELICIOUS. KEEPS ARE SPECIAL VE-GETABLES ADDED TO DISHES FOR THE SAME REASON.

KEEPS
AND
SPICES

GARRY IS AN OR-DINARY OF SPECIES IF YOU DON'T KNOW AT LEAST THAT MUCH YOU'RE IN FOR TRO-UBLE.

I GOT IT... MAN I OUS-ED THERE'S A LOT I STILL DON'T KNOW ABOUT.







THIS IS THE RICE
THAT'LL
DO THE
BEST WITH
MY OWN
SPECIAL
CHICKEN
CURRY!

THAT'S
RIGHT, THE
REDDISH CO-
LOUR COMES
FROM THE
CARROTS!



YOU
GRATED
CARROTS
INTO THE
RICE

CAR-
ROTS?



Oh, no...



Hmm...



THAT'LL
HELP
DRIVE
OUT THE
SPICINESS
OF
THE CURRY
INSTEAD OF
ADDIT!

THAT'S IT
THAT RICE
HAS JUST
THE RIGHT
KIND OF SPIC-
INESS!



IT'S
GOT A LIGHT
SWEETNESS...
IT'S DELIC-
IOUS

NOW...
THE SCENT
OF THE BUTTER
COMPLETELY
COVERS UP THE
SMELL OF THE
CARROTS



THIS RICE
IS THE PER-
FECT RICE FOR
ACCENTUATING THE
SWEETNESS OF
THE CURRY
SAUCE EVEN
MORE!!

SO I TOOK
IT A STEP
FARTHER,
AND DID IT
WITH THE
RICE TOO

TO BRING
OUT THE SPECI-
FICNESS OF THE CU-
RRY SAUCE I DECI-
DED TO USE THE
SICKEST SWEETNESS
IN THE VEGETABLES



THIS IS MY
FINISHED
CHICKEN
CURRY!!

WITH
THIS, IT'S
COMPL-
ETED!!



AND, FINALLY...

THE GOOD SOME DIFFERENT VEGETABLES TO MAKE THE BASE OF THE SAUCE!

AND, TO BRING OUT THAT SPICY FLAVOR FROM MORE

WITH JUST THE RIGHT AMOUNT OF GARLIC AND CHILI PEPPER

THE LIP MEAT OF AN OLD FIGHTING COOK!

THE PERFECT CHICKEN FOR TASTE AND TEXTURE

USE WITH BUTTER TO FRY THE ARROW AND CORN TO CRISP OUT THE SWEETNESS EVEN MORE!

THE SAUCE IS SPICY WHILE STILL BEING EASY TO EAT

USING ALL THE DIFFERENT FLAVORS TO BRING EACH OTHER OUT AND CREATE A WHOLE NEW WORLD OF TASTE... THAT'S WHAT REAL COOKING IS ALL ABOUT!

IT WON'T MATTER HOW GREAT THE DIFFERENT FLAVORS ARE IF THEY CAN'T COMPLEMENT EACH OTHER!

THE MOST IMPORTANT THING TO REMEMBER IS IF ALL THE PARTS CAN WORK TOGETHER IN HARMONY!

EVERYTHING I'VE PREPARED UP TO NOW SHOULD BE PERFECT BUT...



ALRIGHT... I GIVE IT A TASTE NOW!!





MM!



HEY! GUY!



HEY! NOW NOW



THE SAUCE
HAD BOOY. THE
CHICKEN IS DELI-
CIOUS! THIS IS
THE FIRST TIME
I'VE EATEN ANY-
THING THIS AW-
esome!

REALLY
REALLY
THE SPACE-
KIND SPICE-
NESS IS
VERY SP-
ECIATIVE



REALLY
??



HEY! NOW NOW



WON-
DER-
FULLY
DELI-
CIOUS!

... IT'S
DELI-
CIOUS!



SINCE IT'S
SO TONED
THE MUSCLE
ALSO MAKES
THE MEAT
TOUGH...

THE BEST
CHICKEN MEAT
FOR CHICKEN
CURRY IS THE
LEG MEAT OF
AN OLD FISH-
TANG COOK...

BUT...

THE MUSCLE
THAT'S BEEN
USED AND
TONED COMES
OFF THE BEST
FLAVOUR

IF I DON'T
FIGURE OUT
HOW TO SOFT-
EN UP THIS
MEAT MY CURRY
WILL NEVER BE
COMPLETE!



I CAN'T
BELIEVE
I MISSED
THIS...!!

DARNIT
!!



A WAY
TO MAKE
THIS MEAT
MORE TEN-
DER...!

DARNIT
THERE
SOMETHING
I CAN SOFT-





THAT
BOY ALSO
BOUGHT
A FIGHTING
COOK

KAZUMA,
IT'S JUST
AS YOU
PREDICTED



I
UNDER-
STAND.
GOOD
WORK

HMM...
I SEE



NOW I
JUST HAVE
TO ASK 'EM
ALL TOGETHER!

WITH
THIS I'M
GONNA
WIN

ONE CLIP



WOW I
KNEW
IT



IT'S TAKE
ARCHAIC GENIUS
AND LOOK TO
FIND OUT
THE GAME
TECHNIQUES I USE!

HMM...
HE JUST
WAS NORMAL
PUNK, OLD
MAN



BUT HE
SEEMS
TO HAVE
EXCEEDED
MY EXPECTA-
TIONS

I
THOUGHT
HE WAS
JUST A
PUNK



DON'T
ASK SUCH
STUPID
QUESTIONS!



DO YOU
HAVE CON-
FIDENCE IN
YOURSELF,
KAZUMA?

IF HE
MANAGES TO
WIN I WON'T BE
ABLE TO BUILD MY
DREAM, AND YOU
WON'T GET YOUR
CASH EITHER





BOOK: 0000000000000000



AND I'LL STILL HAVE THE FLAVOUR AND TEXTURE THAT MADE ME WANT TO USE IT.

THE MEAT WILL GET MORE TENDER IT



LET'S SEE... ONE NIGHT WOULD DO IT

I'LL JUST LEAVE THE MEAT SOAKING IN THIS STUFF



AND NOW WHAT ARE YOU POLISHING OVER IT ALL??

YOU'VE LOST ALL THE MEAT JUNK



MAGIC GELUCE IT



THIS HERE'S MAGIC GELUCE??







TOUCH
SAY IT



BEHOLD,
THAT'S ALL
JUST PART
OF YOUR
DREAM
AIN'T IT

HAVING
ONE MORE
IS JUST
THE FIRST
STEP TOWARD
THAT DREAM



MY
DREAMS
ONLY JUST
BEGINNING

THAT'S
NOT
ENOUGH
OLD MAN



THE DANCE
IS GOING WIN!
THE CHICKEN'S
GOING WIN! I'M
GOING WIN!
IT'S ALREADY
DECIDED!

THERE
AIN'T NO
SHORTCUTS
FOR CHASING
YOUR
DREAMS



NO
LUCK





OH... CLUTTER CLUTTER





GO ON PAGE







THEN
JUST NOW
ARE YOU
GOING TO
DO IT?

YOU'RE
NOT GOING
TO ADD IT TO
THE SAUCE,
YOU'RE NOT
GOING TO BAKE
THE MEAT IN IT,
AND YOU'RE NOT
WRAPPING IT UP
TOGETHER.



THERE'S
AN EVEN
BETTER WAY
TO ALIKE THE
MEAT TENDER
AND THE SAUCE
MORE DELI-
CIOUS!

MORE!



THEY
WILL YOU
BURN THE
MEAT IN
THE PAN-
APPLE'S
SAUCE?



BUT
WITH THIS
MY CHICKEN
CURRY IS
COMPLETE!
!!

YOU'LL
JUST HAVE
TO WAIT AND
SEE!! IT'S A
REALLY CRAZY
IDEA AFTER
ALL!!

味子

CHAPTER 15 THE TRUMP IS PINEAPPLE







LOOKS
LIKE THIS
IS GONNA
BE A GOOD
BATTLE

HAAAA,
JUST LISTEN
TO THOSE
TWO GO
AT IT



HA
LOOKING
FOR
WORD
TO IT

LET'S SEE
IF YOU
STILL HAVE
THAT MOUTH
ON YA
WHEN THE
BATTLE'S
OVER



YOU
SHOULD
BE THE
ONE WHO
WARNING
YOUR
NEIGH!!

JUST
WACT'S
GONNA
GIVE UP
HEHE,
HORSE
BOY!!



AND IF
KAZUMA SHOULD
LOSE I WON'T
GIVE ANOTHER
THOUGHT TOWARD
THINKING ABOUT
YOUR SHOP

GOOD
THEN



I
UNDER-
STAND
THAT

YES



IF YOUNG-
FUM LOSES
THIS BATTLE,
I'M AFRAID
I'LL BE TAKING
YOUR SHOP

BUT
WELL,
A FOLK
AND IS A
FOLK-
WELL



ARE
THOSE
THINGS
ACCOM-
PLISH-
ABLE
FOR YOU
TWO?

I WILL JUDGE
YOUR CLEVER
WITH MY HONOR
AS A GOURMET
ON THE LINE



YOUNG-FUM
SHALL HAVE
HIS MOTHER TO
ASSIST HIM,
AND KAZUMA-FUM
WILL HAVE
ASSISTANCE FROM
MY PERSONAL
SECRETARY!!

THE BATTLE
WILL HAPPEN
HERE IN 3
HOURS!!



OPR, Red Told Red





TO MATCH
PERFECTLY WITH
THE CURRY
HIS RICE
CONTAINS LOTS OF
HIGH-CLASS
SAFFRON!!

BUT KAZUMA'S
RICE HAS
A SECRET
AS WELL!



I SEE...
IT'S THE
PERFECT
RICE FOR
A SPICY
CURRY!

AND THE
GLUTTER HE
MELTED INTO IT
WILL ENHANCE
THE FLAVOR OF
THE CURRY
WHILE ADDING
A VERY DELICIOUS
AROMA TO
THE MEAT!



FUFU...
THIS IS
BECOMING
MORE AND
MORE
EXCITING.

GO FAR
THEY'RE
TIED...



NEXT UP
IS THE
SAUCE'S
MOMENT!

NOW THAT
THE RICE
AND THE
RICE ARE
BOTH
READY...



MAKE SURE
THE HEAT
ISNT SO
HIGH AS
TO BURN
THE SAUCE!!

ONCE THE
RICE IS
READY LET
THAT SOAK
IN WATER
FOR ONE
HOUR!!



THAT ALL
GONE INTO
EACH DISH OF
CURRY RICE!!

YOU HAVE
TO FOCUS ON
INCREASING THE WHOLE-
NESS OF THE SAUCE
AS WELL AS IMPROVING
THE OVERALL
BODY OF THE DISH...

ADDING
VEGETABLES TO
CURRY
SAUCE IS
NOTHING LIKE
ADDING
THEM TO
ANY OTHER
DISH!!





WITH ONE
BITE YOU CAN
TELL MY MIX
IS SUPERIOR
TO ANYONE
ELSE'S!!

AND I'VE
FIGURED OUT
THE PERFECT
COMBINATION



COTTAGE-
CHEESE
MADE WITH
KINE!!

AND THE REAL
SECRET
IS FACTOR



FOR SOUR-
NESS,
HOME-
MADE
PICKLES!!



HOME-
MADE
MARMALADE
FOR
SWEET-
NESS!!



PI
PI
PI



A CURRY
TO END
ALL
CURRIES!!

THESE THREE
INGREDIENTS
WORKING TOGE-
THER WILL TURN
THE CURRY INTO
SOMETHING
AMAZING!!



IT'LL ALSO
HELP BRING
OUT THE
SPICINESS
OF THE
SAUCE!!

THIS
SHALL
BE THE
PERFECT
MARMALADE
AND
FLAVOR!!











DR. SUGI



DR. SUGI'S DAUGHTER



CATCH THE
APPLE UP
QUICK AND
TRY TO SLICE
THE PUMPKIN
AS THIN AS
POSSIBLE!!

WOMAN!
PEEL THE
PUMPKIN
AND THE
APPLE!!



WHAT
IS HE
SAYING??



DR. SUGI



WHAT
IS HE
SAYING??



WHAT'S HE
PLANNING
TO DO WITH
THAT FRYING
PANTY?

WHAT
!!?





00X fry





AL-
RIGHT !!



WAIT
FOR
WHAT'S
THAT!



HE
WAS ABLE
TO MAKE
THOSE AT
THE VERY
LAST MI-
NUTE...!

FROM
LEFT-
OVERS



THEY'LL
PERFECTLY
REFRESH
THE TONGUE
AFTER EACH
SPICY BITE!

THESE
WILL ACT
AS A GREAT
FLAVOUR
CLEAN-
SER

SLIGHTLY
SWEET
AND
CRISPY
PUMPKIN
CHIPS



GOOD!!

JUST
WHO IS
THIS BOY
-!

IT HAS
TO BE STRONG!
IT HAS TO TACKLE
THE TASTE! BUT
LET'S THINK FIRST
TO GET THE
WHOLE PLATE!

THE
SPICINESS
OF CURRY
HAS TO BE
MODERATE
AND POWER-
FUL!

BUT THIS
BATTLE HAD
OVER YEARS

LOOKS
LIKE YOU
MANAGED
TO COME
UP WITH
SOMETHING

THIS
GOLDEN CURRY
SPICE, MADE
BY BLENDING
50 DIFFERENT
SPICES!!

MY LAST
TRUMP
CARD
...!!

THE ONLY
ONE WHO CAN
DO THAT IS AN
AACHA KACHA-
MAN

AND IT'S NOT
JUST SPICINESS. YOU
ALSO HAVE TO ADD IN
SOME RICHNESS AND
A LITTLE BIT OF OTHER
FLAVOUR TO GIVE
THE OVERALL SAUCE
MORE DEPTH AND
CHARACTER!!

YOU'VE
... YOU DON'T
HAVE
WHAT I
TALKED

TO
FIGURE OUT
THAT PERFECT
BLEND OF SPICE-
NESS TAKES
SOME SPECIAL
TALENTS!!









HE... HE'S
GOING
DE L'INFER
HE'S GOT-
TA GO!

HE JOINED
BODY TO
THE HOUSE
WITH CO...
CONSENT



PLEASE!

IT FEELS
LIKE THE
FLAVOUR
IS MUCH
MORE DEVE-
LOPED AND
DELICIOUS
THAN THAT!

NOW THE
SAUCE HAS
AN AMAZING
DEPTH OF
DEPTH AND
A LITTLE BIT
TERRIBLE...

NOW
THE
TASTE
IS...



YES, IT'S
PERFECT
IT

NOW, IS
THE FINE-
APPLE ALL
HEATED
UP?



ABOUT,
THE FOR
THE FINAL
PREPARATION!



IF HE
ADDED IT
IT'D MAKE
THE SAUCE
VERY "OO
SWEET!"

IS HE
PLANNING
ON ADDING
THAT TO
THE SAUCE
... NO, I
CAN'T TELL!



WHAT'S
HE PLANNING
THIS TIME?

HE'S
CUTTING
THE PINE-
APPLE IN
TWO...



NOT! HE'S
USING IT
FOR THE
CHICKEN...



345: 000



JUST LIKE
KADAMA USED
YOGURT TO
SOFTEN UP HIS
MEAT, YOU'VE
DECIDED TO USE
THE ACIDIC PINE-
APPLE...?

ALL
I SEE



YOU'RE
PLANNING
TO USE THAT
PINEAPPLE'S
ACIDITY TO
SOFTEN UP
THE MEAT
FOR ME!

SO YOU
ALREADY
BOUGHT
THE SAME
KIND OF
CHICKEN
I DID!



SC: Shit, shit



SC: Pump





229-味子

CHAPTER 16 SPICINESS AND WATER



What the hell's that spicy pepper that doesn't hurt?

All the good children, please, I ask!

If you put today's pepper with that pepper, you'll be in the first quarter of the year. Just say.

Spicy pepper, what's the name of that spicy pepper?



WHAT!?



BUT...
WHAT
ARE YOU
GONNA
DO NOW
THAT YOU'VE
THROWN
OUT THE
BEST OF
THE FIGHT?

THE
PINEAPPLE
JUICE WILL HAVE
JUST ENOUGH
ACIDITY TO SOFT-
EN UP THAT
MEAT...

JUST
LEAVE
IT TO
ME!

SHHH,
DON'T
WORRY
MORE

WHAT
ARE YOU
UP TO,
MOLCH?

AFTER
YOU SPENT
THAT TIME
COTTING UP
THE PINEAPPLE
JUICE THROU-
GHING THAT
ALL ABOUT
...





30
MINUTES
LEFT!!



YOUICHI!!



THE YOGURT
FLAVOUR HAS
SOAKED IN,
AND THE MEAT
IS PERFECTLY
TENDER BY
NOW!!

I LEFT
MY CHICKEN
SOAKING IN
YOGURT
FOR ONE
WHOLE
NIGHT....!!

I HAD
TO START
PREPARING
2 DAYS
AGO FOR
THIS!!

NO MATTER
HOW YOU USE
THAT PINEAPPLE,
YOU WON'T SOFTEN
UP THE MEAT
THAT EASILY
....!!





SO, FIG





AL-
RIGHT !!

DISH
IT UP!!



ALRIGHT,
EVERYTHING'S
READY!!





OVER
HERE
TOOT

I'M
DONE



ALL
YOU'VE PUT
OUT ON THE
TABLE IS YOUR
RICE!

AND JUST
WHERE IS
YOUR SALAD,
YOUNG-MAN
??

WHAT
??

WHA...



WHAT
ON EARTH
WOULD YOU
HEAT YOUR
SALAD UP
IN AN OVEN
??

FROM
THE OVEN
YOU SAID ??

AL-
RIGHT !!

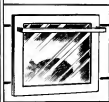
GO AHEAD
AND GET
THE SALAD
OUT OF THE
OVEN!!

WHA !!

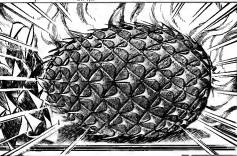
THE
SALAD IS
COMING
RIGHT UP!

DON'T
SWEAT IT
DUDE...





END OF



WELL, JUST
TAKE A
LOOK!

HE
HEARD

JUST
WAS
IN THE
GLUE
IT

WHY'S
THE
MIL-
LION OF
THE
YOU-
ICH-KUN
IT

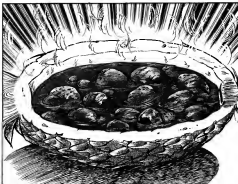
YOU
WERE
HEARING
UP THE
PINE-
APPLE
IT

WHAT
IT





SA GUN



THIS IS
MY SPECIAL
PINEAPPLE
CURRY!!



THIS IS
THE FIRST
TIME I'VE
SEEN SUCH
CURRY!!

HE PUT
THE CURRY
SAUCE INSIDE
THE PINE-
APPLE....!!

YOU THREW
AWAY THE INSIDE
OF THE PINEAPPLE
SO YOU COULD
DO THIS!!







BUT, IF KADAMA
WINS YOUR SHOP
WILL BECOME MINE.
UNDERSTAND?

IF YOSHIMIKU
WINS I'LL GIVE UP
ON CREATING MY
AIR BURRHO!



WITH MY
POISE AS A
SOLDIER ON
THE LINE, I'LL
DECIDE WHICH
ONE IS MORE
DELICIOUS

WELL THEN,
STARTING
NOW I'LL
BEGIN THE
TASTING



アッ

HEM
...
VERY
WELL



YES



LET'S BEGIN
THE TASTING
WITH KADAMA'S
CURRY

ALRIGHT,
FIRST...



THIS GOLDEN
COMBINATION OF
OVER THIRTY SPICES
GIVES OFF SUCH
AN APPETIZING
SCENT



HEM





DELICIOUS!

YES!



SFX: MAM MAM



SFX: OM



IT'S THE
BEST POSSIBLE
SCENT AND SPICE
TO BRING OUT
THE TASTE OF
THE CHERY
SAUCE!

THE RICE
IS ALSO
DELICIOUS
WITH THE
ADDED
BUTTER

SFX: OM MAM MAM



BUT THIS
FOREVER

I
REALLY
COULD

SFX: MAM MAM



PLUS IT
WAS MADE TO
BE NEITHER TOO
THICK NOR TOO
WATERY, THE PER-
FECT CONSI-
STENCY

THE SAUCE
WAS BOTH
THE SHOCKING
SPICINESS AND
THE BRILLIANT
BLEND OF VE-
GETABLE FLA-
VOURS



WELL,
ALL THAT'S
LEFT IN THE
CHICKEN



WHEN I BITE INTO IT THE TEXTURE IS AMAZING!!

IT'S SO TENDER IT FALLS RIGHT OFF THE BONE...



THE MEAT IS SO TENDER!

AND MORE TASTE AND THING...



THE MUSCLE FROM THE FIGHTING COOK... IT'S GIVEN THE MEAT AN AMAZING TEXTURE!!

HUM... MARVEL-LOUS!!



BOO, HISS!!



MY DREAM WON'T SOON STOP AT JUST GETTING ONE LITTLE SHOP FOR MYSELF!!

OF COURSE IT'S ALREADY A GIVEN I'M GOING TO BEAT THIS PUNK!!



JUST AS EXPECTED, KIDUNA!!



LET'S
DIG IN TO
YOURSE-
LVE'S OF-
FERING...

WELL
THEN,
NEXT



SEN. HAW



SINGYIT

ARAB
meat

27X: 10:00

27X: 2M



BUT
AFTER AN
INSTANT IT
FELT AWAY,
LEAVING A
MORE COM-
FORTABLE
LEVEL OF
BURNING

IT WAS
EVEN
MORE PO-
TENTIAL
THAN RA-
TUNGS



AFTER A
MOMENT IT
VORISHED

WHAT
WAS THAT
OPINION
JUST NOW
—?



THE
SWEETNESS
OF SEVERAL
VEGETABLES
HELPS BRING
OUT THE SPI-
RITNESS OF THE
CURRY!!



...
DELIC-
IOUS!!



THE LEVEL
OF BITTER AND
RICH TASTES
IS PERFECTLY
BALANCED!!

THE SCENT
OF THE SAUCE
IS EXCELLENT,
AS IS THE
FLAVOUR



I
COULD
EAT ALL
DAY!!

THIS
TOO





© 1994



AND
NOW
...
THE
CHECK-
OUT!



IT SEEMS
LIKE IT CAN
WATCH UP
PERFECTLY
TO KADAMA'S
GOLDEN MIXTURE
OF SPICES!

I SEE
THAT'S
THE TASTE
OF THE IN-
STANT COFFEE
YOU ADDED
HALFWAY
THROUGH!



HOW
DID YOU
MANAGE TO
MAKE IT THAT
TENDER JUST
BY COOKING IT
INSIDE THAT
PINEAPPLE
...?

JUST
HOW
TENDER
IS THAT
MEAT
...!

JUST
SCOOPING
IT UP WAS
ENOUGH TO
MAKE THE
BONE FALL
RIGHT OFF
...!





MR. SATAN

MR. SATAN



IT'S
LIKE THE
MELT IS
MELTING IN
MY MOUTH!!

...
DELICIOUS!
AND SO
TENDER!!



YOU MADE
A DELICIOUS
SAUCE WITH
TENDER MELT
THAT WOULDN'T
LOSE TO KATAMARI

WITH
JUST
ONE PINK
APPLE...



PLUS,
HEATING THEM
UP TOGETHER
LIKE THAT ALL-
OWED THE SWEET-
NESS OF THE PINK
APPLE TO FLOW
INTO THE SAUCE

AND TO
CAUSE THAT
REACTION
YOU HEATED
THE SAUCE
UP INSIDE
THE PINK
APPLE...



SO THE
GENTLE OF THE
PINK APPLE CAUSED
A CHEMICAL REAC-
TION WITH THE
MELT, SOFTENING
IT UP...



WHAT
EXCELLENT
PREPARA-
TION...!!

WON-
DERFUL
...!!

ALL RIGHT



AND THEY'RE
JUST RIGHT FOR
BRINGING OUT THE
FLAVORS OF THE
CURRY EVEN
MORE!!

THE
ADDITIONAL
VEGETABLES YOU
PREPARED GO
QUICKLY ARE
BOTH SWEET
AND FRAG-
RANT...

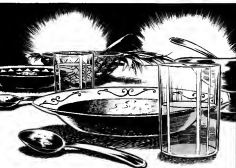


WAITER
YOU SAID
OLD MAN!



YOUR CURRY
CERTAINLY IS SOME-
THING THAT CAN
TRULY STAND UP TO
KAGURA'S IN FLAVOR,
YOU'D SAY!

... IT
WAS
WON-
DER-
FUL!





I JUST LOST A SINGLE BATTLE IN MY LIFE!!



AND THIS
ON THE LEFT
IS THE WATER
I HAD WITH
YOUNG-KUN'S
CURRY!!

ON THE
RIGHT IS THE
CUP OF WATER
I HAD WITH
RADAMA-KUN'S
CURRY



WHAT...
WHAT DO
YOU MEAN
OLD MAN
IS

THE
DIFFERENCE
BETWEEN THE
CUPS IS THE
DIFFERENCE
BETWEEN
US TOO
...??



THERE'S
LESS
WATER
IN MINE
...??



WHILE
YOUNG-KUN'S
CURRY WON
IN SPICINESS,
IT WAS ALSO
INCREDIBLY
EASY TO EAT!

THE
POINT OF
CURRY IS
IN ITS
SPIC-
INESS!



THAT
MEANS
YOUNG-KUN'S
CURRY WAS
EVEN EASIER
TO EAT

BUT
YOUNG-
KUN'S
CURRY
WAS THE
SPICER
OF THE
TWO!



WHILE I
WAS EATING
RADAMA-KUN'S
CURRY I HAD
TO TAKE A
DRINK TO
CLEAR OUT
MY MOUTH

THAT'S
RIGHT,
WHILE I
WAS EATING
THE CURRY
YOU BOTH
AHE...

I'VE GOT TO GIVE THIS WIN TO HIM!

HE DID EVERYTHING TO MAKE SURE HIS CURRY WAS THE SPICIEST

...SO THAT'S WHAT IT WAS IT

AND THE RICE WAS CARROTS FOR THE SWEETNESS AS WELL!

FOR THE SAUCE BASE HE USED SWEET VEGETABLES SUCH AS BROCCOLI, PUMPKIN, AND TOMATOES

AND IT HELPED TO BRING OUT THE SPICINESS OF THE CURRY EVEN MORE!!

BUT ALL THAT SWEETNESS BECAME A HIDDEN FLAVOR

WE'LL LET BY-GONES BE BY-GONES

HUM... I PRE-RISE

WITH TWO YOU'RE GONNA GIVE UP ON THAT BUILDING RIGHT??

YOU DID IT YOUNCHI!!

HURRY!!

THE TWO OF YOU SHOULD WORK TO MAKE EVEN MORE WONDERFUL DISHES AT YOUR KITCHEN BATTERY!

ALMA, YOU'VE RAISED A SPLENDID BOY THERE





HEY,
YOURSELF!



YOU
REALLY
ARE
MIL-
LION!!

YEAH...
I GOT
IT



BUT
I'M A STRONG
TOOP! I AMT
GONNA LOSE
TO YOU AGAIN!
GOT THAT!

I LOSE
TODAY!
I'LL AGREE
THAT!



JUST LIKE
THAT!
GOT THAT
BASTARD
GOT THAT
HEY!

THAT'S
DON'T YOU
DARE CALL IT
GOTTA! IT'S MY
CHARM POINT,
SO DON'T BE
LOOKIN' DOWN
ON IT!



UNTIL THEN
I'LL REMEMBER
YOU BY THAT
GUTE NEEDE
FANG YOU'VE
GOTT!

I'M
LOOKING
FORWARD
TO OUR
NEXT RE-
TCH!



YOUR
LITTLE!

美味子

CHAPTER 17: THE SOFTNESS OF THE BLACK SOY



'87

COUNTRY-WIDE BEEF PRODUCER'S CONVENTION



U.S. Minister of Justice





WELL, EVEN THE LAMB LEGS ARE...



I MEAN THAT'S WHAT WE CAME FOR, RIGHT? IF WE EAT ENOUGH WE WON'T EVEN NEED DINNERS!

ACOM YOU'VE GOTTA TRY SOME OF THIS STEAK!



SNOW THE MEN HAS GOTTEN STRONGER THE PRICE OF BEEF HAS REALLY GONE DOWN



TO ALL CONVENTION ATTENDEES:

IT'S TIME ONE OF THESE, AND THAT ONE WITH ALSO OVER THERE LOOKS GREAT TOO OH AND "BEEP" TRY ONE OF THESE UP FOR AIR!

WE'VE GOT TO HAVE SOME TO BRING BY THE SAMPLE CORNER AREA!

HERE OVER HERE THERE'S GOT BACON! AND THERE'S SOME STEAK OVER THERE MAN THIS PLACE SMELLS GREAT!



THAT IS, BY THE WAY NOW WE WILL BE HOLDING A STEAK COMPETITION USING THE BEEF SOLD RIGHT HERE AT THIS VERY CONFERENCE!



AND, WITH THAT I'D ALSO LIKE TO ANNOUNCE THAT TODAY'S MAIN EVENT IS ABOUT TO BEGIN!



SO JUST LIKE TO SAY THANK YOU TO EVERYONE WHO HAS APPEARED FOR TODAY'S CONFERENCE

輸入牛肉ステーキアンクル

TO SEE WHO
CAN COME UP
WITH THE BEST
DELICIOUS STEAK
POSSIBLE.
THAT'S THE
PLAN!

SO,
RIGHT HERE ON
THE CONFERENCE
FLOOR WE'RE GOING
TO PUT THE BEST
RESTAURANTS
AROUND TO THE
TEST...

HOWEVER,
IN THE RACE FOR
THE BEST TASTE IT'S
NECESSARY TO MAKE
IMPORT MEATS ACCESS
AND MORE ACCESSIBLE
TO EVERYONE!

SINCE IMPORT
BEEF IS SO EX-
PENSIVE, IT'S
DIFFICULT FOR
EVERYONE TO
ENJOY IT NORM-
ALLY.

輸入牛肉コンクール



↑ We spent 1000 of Gaea's Dollars on his steel jacket. It's not... that bad.

WHAT AN
AMAZING
PRIZE!!

WOW!!

THE WINNING
RESTAURANT
WILL RECEIVE A
ONE-YEAR SUPPLY
OF THE VERY FINEST
BEEF AROUND!

THE CONTEST
IS IN ONE WEEK,
THE FINAL DAY OF
THE CONFERENCE.
IT'LL HAPPEN
RIGHT HERE IN
THIS VERY
PLACE!!

~~~~~





AND OVER THERE IS KOMBAGE FROM WHISK!



AND THAT'S...



THAT'S SUSHI'S DINNERS!



HE'S GOT GUTS



HEY... WAIT LOOK AT THAT



ALL THE PERFECT-FORMS ARE AMAZING



NOW, YOU CAN BE A D HOME WITHOUT ME!!

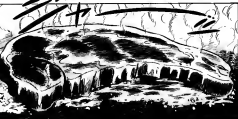


~ RIGHT, LET'S DO IT!!





\* At the 1887 newspaper sale this week at about 440





OTL: 1000000

OTL: 1000



SO, WE ONLY  
USE THE VERY  
BEST JAPANESE  
BEEF FOR OURS!

FOR A STEAK  
THE MOST IM-  
PORTANT THING  
IS THE MEAT  
YOU USE!

I'M  
GLAD TO  
HEAR YOU  
LIKED IT!

WAAAA,  
"EAT GO"



WELL,  
IT'S SIM-  
PLE

FOR  
THE  
FAT

HOW  
DO YOU  
MAKE IT  
THIS DEL-  
ICIOUS?

BUT  
WE'VE GOT  
A WAY  
TO MAKE  
IT EVEN  
MORE TEN-  
DER HERE!

PLUS  
MARBLED  
BEEF IS  
THE NUMBER  
1 MOST  
TENDER!

WHEN YOU  
COOK IT THAT  
FAT WILL SOAK  
INTO THE MEAT  
AND MAKE THE  
MEAT DELICIOUS  
AND JUICY!

WHAT  
YOU WANT  
IS A MARBLED  
SLICE OF MEAT  
THAT HAS A LAYER  
OF FAT ON ONE  
SIDE LIKE THIS  
ONE...



E  
SEE  
...

YOU CAN'T  
USE THAT  
TOUGH RED  
IMPORTED  
MEAT FOR  
THIS



YOU NEED  
MEAT THAT'S  
BOTH TENDER  
AND JUICY

I SEE...  
SO THAT'S HOW  
YOU CAN MAKE  
A MORE DELI-  
CIOUS STEAK

WITH THIS  
METHOD WE CAN  
MAKE THIS SOFT  
MEAT EVEN MORE  
TENDER AND  
DELICIOUS!!

WE COOK  
THE MEAT  
IN A TUB  
OF WINE  
AND VEGET-  
ABLES

THIS IS  
AN IM-  
PORTANT  
POINT!!

JUST LOOK,  
YOU'RE GOT  
A HOT PLATE  
RIGHT IN  
FRONT OF  
YOU...

WE'VE  
EVEN  
GOT A  
SPECIAL  
WAY TO  
COOK  
THEM

WELL...  
THAT'S  
ABOUT  
AS FAR AS  
A NORMAL  
RESTAURANT  
WOULD GET

AND THIS  
HOT-PLATE...  
THIS IS VERY  
IMPORTANT TO  
THE WAY WE  
COOK THE  
STEAK!!

HERE WE  
COOK THE MEAT  
UP RIGHT IN  
FRONT OF OUR  
CUSTOMERS

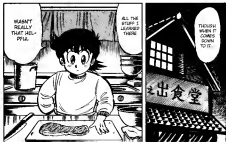
AND IF  
WE LET IT  
GET COLD  
IT'S NO  
MORE USE  
RIGHT?

WE HAVE  
TO COOK IT SO  
WE DON'T  
LOSE ANY  
OF THE DELI-  
CIOUS MEAT  
JUICES

... SO WE'RE  
ABLE TO COOK  
THE STEAK TO  
A DELICATE LE-  
VEL OF PER-  
FECTION

ALSO WE  
KEEP THE  
HOT-PLATE  
AT JUST  
THE RIGHT  
TEMPERATURE

FIRST  
OF ALL IT  
LETS US  
SERVE THE  
STEAK IN-  
TENDING HOT





AS  
EXPECTED  
IT'S TENDER  
AND STEAK-  
Y...

I'VE GOT  
THE SAME  
LEAN BEEF  
THEY GAVE  
ME RIGHT  
HERE BUT



SO FIRST  
I HAVE TO  
FIGURE OUT  
HOW TO MAKE  
THIS STEAK  
MORE TEN-  
DER...



HE TOLD  
ME TO USE  
A TENDER BEEF  
FROM JAPAN... BUT  
THE CONTRACT SAYS  
WE HAVE TO USE  
THE LEAN IMPORT  
BEEF THEY GAVE  
ME!

I KNOW  
AS I DO  
THE BEEF  
I SHOULD  
USE WAS  
JUNKY  
SCREWED



THIS JUST  
GONNA BE  
EASY!

JEES



DR. HEN



THE SAME AS  
HOW YOGURT  
AND PINEAPPLE  
MADE THE CHICKEN  
MEAT SOFTER  
FOR THE CURRY  
BEFORE

I'LL SHOW  
THE ABILITY  
OF THE BONE  
HEURE



YOU USE  
WINE TO  
MAKE IT  
TENDER...

SO  
FOR THAT  
TACKLED-  
VEN TOP-  
CLASS BAKED  
BEEF



SAIT  
CHEF USED  
A VEGETABLE  
AND WINE  
SOAK

A WAY  
TO MAKE  
THE BEEF  
MORE TEN-  
DER...



Yotsuban Shu



HEHE !!



OK, Sure



OK, Sure

or



THIS SHOULD BE ENOUGH TO SOAKEN UP THE MEAT.

NO TLL USE VORSEVER, THE KING YOU'D FIND ANYWHERE







IS THERE ANYTHING AS GOOD AS THIS...

SOME-THING CHEAP THAT CAN TURN THIS BEEF TENDER

THERE'S GOT TO BE SOMETHING ELSE I CAN USE

I GUESSED WRONG AND WHEN I GO OUT THE SAME

BUT THIS LEAN IMPORT BEEF IS JUST TOO STRONG FOR THIS TO WORK!

THAT HINE WORKED BE-CAUSE THE CHEF WAS USING THE SOFTEST AVAILABLE JAPANESE BEEF



GO  
GO AWAY!  
AND START  
CLEANING UP  
WITHOUT ME!

OH,  
MOM! YOU  
A LITTLE  
STUPID TO SON!



GOOD  
WORK  
YOSHIO!

WELL,  
LOOKING LIKE  
TODAY IS  
FINALLY  
OVER!



WHERE  
YA  
GONNA  
GO?



THAT BLACK  
BOY IS DELICIOUS,  
SO IF I DON'T GO  
THERE EARLY I'LL  
GET SOLD OUT!

I'M GOING TO  
HEAD OVER TO  
FUTABASHI-SEN'S  
PLACE TO PICK UP  
THE BLACK BOY  
FROM THE  
MARKET!



THANK  
YOU FOR  
COMING!

574 Gaido



WOM GOTS  
AND PICKS  
THIM UP  
EVERY YEAR  
FROM THERE  
TO LIVE IN ALL  
THE COOKING

IT'S TRUE  
THAT THE  
BLACK BOY  
FROM THAT  
PLACE ARE  
REALLY  
PLUMP AND  
SOFT



I  
GUESS  
IT IS  
ABOUT  
THAT  
TIME

THE  
MUSH-  
VIST  
...













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